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monthly as other collections of this department and paid over to the commissioner of accounts and finance of said city as other revenues and collections by the said department of health.

SEC. 6. Any person, firm, or corporation, handling waters hereinbefore designated, shall upon obtaining said permit, post the same in a conspicuous place in the store, shop, stand, or place of business where such waters are sold or distributed; if such waters are delivered or distributed from a wagon or other vehicle, the driver or other person in charge thereof shall at all times have said permit in his possession for inspection by any official of the city who may demand its production therefor. It shall be the duty of any person holding such permit, or any of his agents, servants, or employees in charge of such business, to produce such permit for inspection upon the demand of any of the officers or employees of the department of health of said city, or of the chief of police, any member of the police department, or of any of the commissioners of said city.

SEC. 7. Any person, firm, or corporation, violating any of the provisions of the foregoing sections of this ordinance shall, upon conviction before the recorder of said city, be fined not less than \$10 nor more than \$50, and each day's failure to comply with the provisions of this ordinance shall constitute a distinct offense.

#### LAKE CHARLES, LA.

#### Meat and Meat Products—Care and Sale—Slaughterhouses. (Ord. June 12, 1913.)

SECTION 1. It shall be unlawful for any person, firm, or corporation to sell, offer or expose for sale, or to deliver after sale, any meat in the city of Lake Charles, unless the same has been inspected before and after slaughtering, and approved by the meat inspector, except meats bearing the inspection stamp of the United States Department of Agriculture, which latter, however, shall be subject to the inspection provided in sections 4 and 5 hereof, and the charges provided in section 13.

SEC. 2. It shall be unlawful to slaughter animals intended for food in the city of Lake Charles, except in a building constructed of wood, brick, rock, concrete, or solid materials, the dimensions of which shall be not less than 12 feet square inside measure; 12 feet in height from floor to ceiling; disconnected from any storeroom for hides by at least 50 feet, and not less than 125 feet from any house, residence water-closet, hogpen, or anything that might pollute the ground or atmosphere.

Floors of all slaughter pens shall be sound and water-tight and drained. Preparations must be made to carry all blood, offal, refuse, or any other material derived directly or indirectly from slaughtering animals, by wagon, wheelbarrow, or otherwise, in water-tight containers, to a place where said refuse may be burned or deposited at some place designated by the board of health, not less than 125 feet from the slaughter pen guarding against creating nuisance for the public.

The walls of slaughter pens, meat dressing and cooling rooms must be tight and smooth, at least 6 feet above the floor, with the exception of openings for doors, nor exceeding three, and windows, if desired, which must be provided with glass or shutters, and all openings screened with 18-mesh wire. All screen doors must open outside, and all other doors must be provided with a swinging door to open in or out. Hot and cold water must be provided in abundance and convenient to the building. If surface water is used, the well must be convenient to the slaughterhouse, and not less than 125 feet from any source that might contaminate or pollute the water. Running water shall be provided for all slaughterhouses. Ample supply of water must be in the room, with soap and individual towels, for cleansing the hands of all operators, as well as instruments, and any emergencies that might arise. All woodwork except the floor must be kept white by the application of paint, enamel, or calcimine. The floors and all instruments, hooks, etc., that touch the meat must be cleaned daily with hot water and soap or lye.

SEC. 3. The board shall appoint one or more veterinary surgeons, inspectors of cattle, whose duty it shall be to inspect all animals intended for food before and after being killed; to inspect slaughterhouses, markets, and packinghouse plants, and their products, in this city, and to enforce the provisions of this ordinance. He or they shall have the power to order the destruction and proper disposal of any diseased or unhealthy meat unfit for food, or the meat of any person, firm, or corporation violating these provisions.

SEC. 4. Any person slaughtering animals in any slaughterhouse in the vicinity of this city, for sale, shall apply to the meat inspector or inspectors, whose duty it shall be to examine the animal or animals before and after slaughtering. Any person importing any carcass or part of carcass shall apply to said meat inspector for an inspection thereof, and when required furnish the meat inspector with a written statement showing where the said animal was slaughtered.

SEC. 5. No animal or any part thereof shall be offered for sale within this city until the same shall have first been inspected by the meat inspector and a permit for the sale thereof been duly granted by him.

SEC. 6. Nothing in this ordinance shall be so construed as to prevent farmers who have raised their own stock and who are not engaged in the meat business in the city of Lake Charles from bringing meat into said city, provided such meat shall have attached intact the following organs: The heart, liver, lungs, tongue, spleen, and kidneys. This meat, however, can not be sold in the city of Lake Charles unless inspected and passed by the inspector who is authorized to and may require a sworn statement from the person so exposing and offering this meat for sale that the same has been raised by him.

SEC. 7. It shall be unlawful to blow any meat intended for sale in the city of Lake Charles.

SEC. 8. It shall be the duty of any and all persons transporting, or carrying, meat in wagons, carts, or other conveyances, in the city of Lake Charles, for sale therein, to keep said wagons, carts, or other conveyances in a clean and sanitary condition, and to prevent the accumulation of dirt or filth in said wagons, carts, or vehicles while transporting or carrying meat therein. Meat carried therein shall be properly wrapped or covered and protected from dust and flies.

SEC. 9. The meat inspector shall have the right and authority to examine said wagons, carts, or vehicles used in the transportation, or carrying of meat, in the city of Lake Charles, for sale therein, and it shall be his duty to condemn and destroy any meat found in any wagon, cart, or other vehicle if said wagon, cart, or vehicle, or the covers of such meat, be in an unclean condition.

SEC. 10. All meats, livers, lungs, spleens, tongues, brains, and kidneys brought into the municipality shall be removed from the boxes, or shall have the material in which they are shipped removed, so that the meat inspector can thoroughly examine such meats or organs.

SEC. 11. All persons desiring to operate a meat or fish market in the city of Lake Charles shall first apply to the health officer for a permit for same, and if after a report of the market inspector to the effect that the premises are constructed and equipped in accordance with this ordinance the permit shall be issued. These permits shall be for one year and be nontransferable. They shall be renewable each year from June 1, provided that permits dated subsequent to June 1 shall expire May 31 of the following year.

SEC. 12. All meat, fish, and oyster markets shall be completely screened and protected against flies; floors shall be smooth and tight, and thoroughly scrubbed once each day; running water with lavatory shall be provided; scraps of meat, offal, bones, and other refuse matter shall not be exposed to the atmosphere of the room, but must be kept in a closed receptacle which must be emptied daily. Meat for sale must not be kept exposed to the air, except in such quantities as are needed for daily use, but

shall be kept in adequate refrigerators. All tainted meats must be at once removed from the premises. The fixtures, room, and premises must be maintained in a thoroughly sanitary condition. Meat shall not be hung outside any market.

SEC. 13. The charge for post-mortem inspection of meat shall be as follows: Beef, per carcass, 50 cents; calves, per carcass, 25 cents; sheep, over 50 pounds, 25 cents; sheep, under 50 pounds, 15 cents; hogs, over 50 pounds, 25 cents; hogs, under 50 pounds, 15 cents; goats, per carcass, 15 cents. Packing-house products as follows: Beef, per carcass, 50 cents; quarter or half carcasses at the same rate. Calves, per carcass, 25 cents; half or quarter carcasses at the same rate; hogs, over 50 pounds, per carcass, 25 cents; half or quarter carcasses at the same rate; hogs, under 50 pounds, 15 cents; half or quarter carcasses at the same rate. Sheep or goats, over 50 pounds, 25 cents per carcass; half or quarter carcasses at the same rate. Sheep or goats, under 50 pounds, 15 cents per carcass; half or quarter carcasses at the same rate. Beef and pork loins, 10 cents per hundred pounds. Liver, brains, and all other parts of fresh meat not enumerated above, and imported by packing houses, or other persons, shall be charged 10 cents a hundred pounds. No fees shall be charged for antemortem examinations.

SEC. 14. Whosoever shall violate the provisions of this ordinance shall be deemed guilty of a misdemeanor, and be subject to a fine of not more than \$100 or imprisoned for a term not exceeding 30 days, or both, at the discretion of the court.

#### **Milk and Milk Products—Production, Care, and Sale. (Ord. June 12, 1913.)**

SEC. 1. From and after this ordinance becomes operative, it shall be unlawful for any person, firm, or corporation either as principal or through its agents, servants, or employees, to maintain or operate a dairy or dairy farm, or to give, sell, exchange, barter, delivery, or have in possession for gift, sale, exchange, barter, delivery, use or consumption as a food for human beings in the city of Lake Charles any milk or other dairy product without first having obtained from the proper health authority of the city of Lake Charles a permit so to do as hereinafter provided.

SEC. 2. To obtain such permit the applicant shall present a written application or appear in person before the city board of health or officer designated by it, and give such information as the health officer may require. If on investigation it appears to the health officer that the applicant has complied with the requirements hereinafter stipulated, a permit shall be issued to said applicant without cost to him, which permit shall be personal and nontransferable, must be at all times conspicuously exposed in the dairy, and which shall at all times be revocable for cause by the city board of health, which action will not be taken by said board except after hearing the claims of the holder of said permit.

SEC. 3. No permit shall be issued to any applicant whose premises, pastures, buildings, milk stock, and equipment used in business is found by the health authority not to comply with the following stipulations, to wit:

The buildings used for stabling and milking cows shall be well constructed, lighted, and ventilated, and shall be provided with sufficient feed troughs or boxes and water-tight floor of wood or cement properly inclined or channeled to drain immediately; and shall contain not less than 300 cubic feet of clear air space for each cow. The ceiling above, if loft is used, shall be tight.

All dairies must be provided with a milk room with tight walls and floor of such construction as to allow of easy and thorough cleaning, with no openings into any room or portion of building which is used for the stabling or milking of cows, or the keeps of horses, dogs, cats, fowls, or any domestic animal, or which is used in whole or in part for domestic or sleeping purposes.

All utensils used for handling milk and its products shall be made of nonabsorbent material, and shall be kept clean and wholesome at all times.

All dairies and dairy farms shall be supplied with an adequate supply of pure and uncontaminated water.